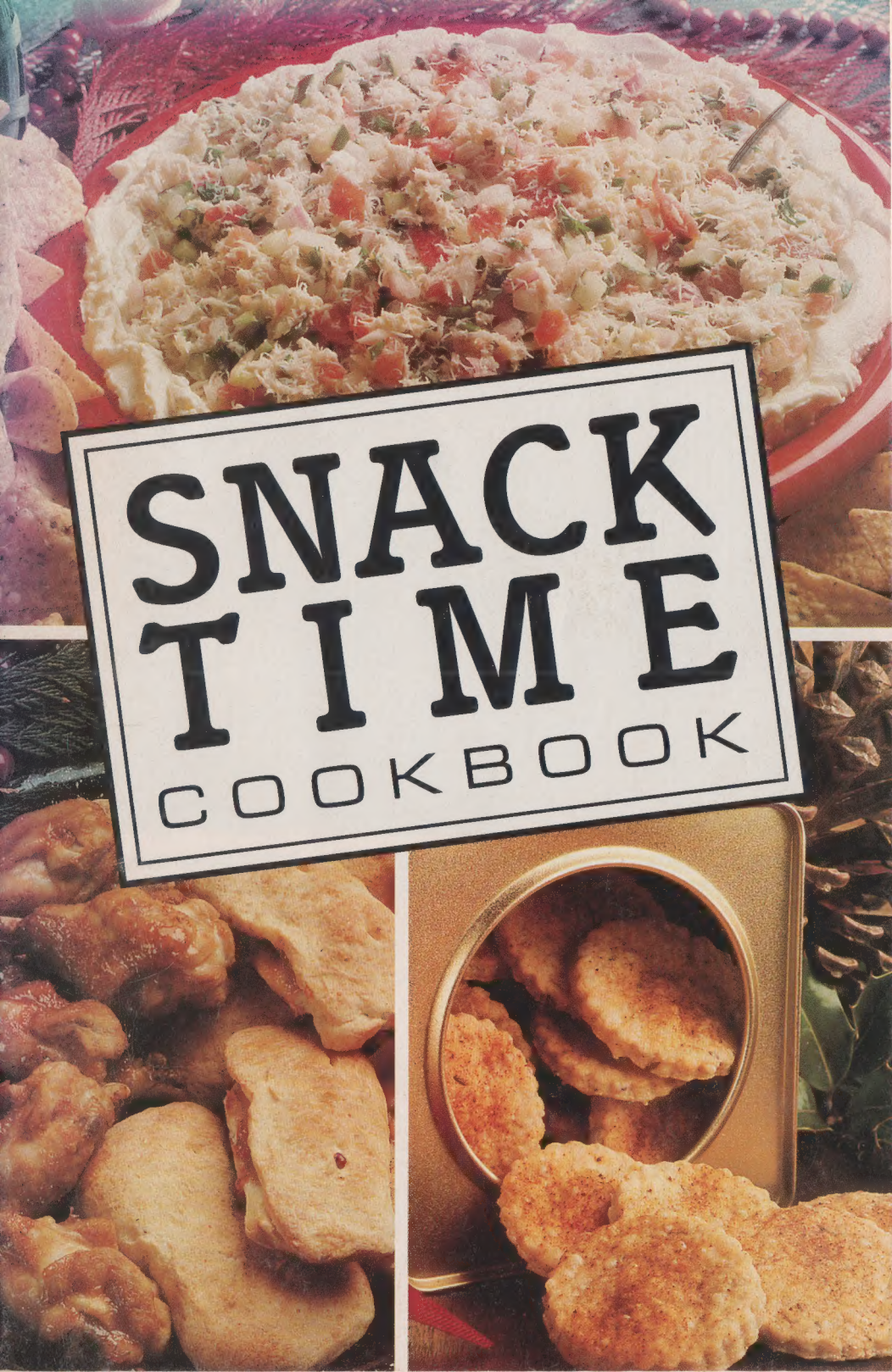

SNACK
TIME
COOKBOOK

Crispy and flavorful, Savory Breadsticks and Dilly Oyster Crackers are great for snacking or serving with soups and salads — and they're quick to make from staples kept in your pantry.

SAVORY BREADSTICKS

- ¾ cup butter or margarine
- ½ tablespoon instant beef bouillon
- ⅛ teaspoon marjoram
- 1 tablespoon dried parsley
- 2 (4½-ounce) packages prepared breadsticks
- 2 tablespoons Parmesan cheese, grated

Melt butter in a baking sheet. Blend in bouillon and herbs. Roll breadsticks in butter mixture and sprinkle with cheese. Bake in a preheated 300 degree oven for 10 minutes. Store in airtight container until ready to serve.
Yield: 30 breadsticks

DILLY OYSTER CRACKERS

- 1 (1.6-ounce) package ranch-style salad dressing mix
- 1 tablespoon dill weed
- ½ teaspoon garlic powder
- 1 (16-ounce) box oyster crackers, unseasoned
- 1 cup vegetable oil

In a large bowl, combine dressing mix, dill weed, and garlic powder. Add crackers and blend thoroughly. Pour oil over mixture and stir thoroughly; allow crackers to absorb oil and seasonings. Store in airtight container.
Yield: 8 cups

Zippy variations of old favorites, Italian Cracker Snacks and Seasoned Pretzels offer two distinctly different taste treats. Packaged seasoning mixes are the secret to their special flavors.

ITALIAN CRACKER SNACKS

- 1 box (9 ounces) Ritz Bits™ crackers
- ¼ cup butter or margarine, melted
- 1 package zesty Italian salad dressing mix
- 1 tablespoon Worcestershire sauce
- ¼ teaspoon seasoned salt

Preheat oven to 250 degrees. Place crackers in a large shallow baking pan. In a small bowl, combine butter, salad dressing mix, Worcestershire, and salt. Pour butter mixture over crackers; stir well. Bake 1 hour, stirring every 15 minutes. Pour onto waxed paper to cool. Store in airtight container.
Yield: approx. 4 cups of snack mix

SEASONED PRETZELS

- 6 cups pretzels (mix shapes if desired)
- ½ cup butter or margarine, melted
- 1 package Hidden Valley Ranch® Original Party Dip Mix
- 1 tablespoon Worcestershire sauce
- ½ teaspoon seasoned salt

Preheat oven to 250 degrees. Place pretzels in a large shallow baking pan. In a small bowl, combine butter, dip mix, Worcestershire, and salt. Pour butter mixture over pretzels; stir well. Bake 1 hour, stirring every 15 minutes. Pour onto waxed paper to cool. Store in airtight container.
Yield: 6 cups of snack mix

If you're a sweets lover, you'll rave about Caramel Crackers and Cinnamon-Apple Popcorn! Crunchy nuts give these munchies added goodness.

CARAMEL CRACKERS

- 2 boxes (9 ounces each) Ritz Bits™ crackers
- 1 cup dry-roasted peanuts
- ½ cup butter or margarine
- 1 cup granulated sugar
- ½ cup light corn syrup
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda

Preheat oven to 250 degrees. Combine crackers and nuts in a greased, large shallow baking pan. In a saucepan, bring butter, sugar, and corn syrup to a boil and cook for 5 minutes. Remove from heat; add vanilla and soda. Pour caramel mixture over crackers and nuts; stir well. Bake 1 hour, stirring every 15 minutes. Pour onto waxed paper and break apart; allow to cool. Store in airtight container.

Yield: approx. 9 cups of snack mix

CINNAMON-APPLE POPCORN

- 2 cups dried apples, chopped
- 10 cups popped popcorn
- 2 cups pecan halves
- 4 tablespoons butter, melted
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- 2 tablespoons brown sugar
- ¼ teaspoon vanilla extract

Preheat oven to 250 degrees. Place apples in a large shallow baking pan. Bake 20 minutes. Remove pan from oven and stir in popcorn and nuts. In a small bowl, combine remaining ingredients. Drizzle butter mixture over popcorn mixture, stirring well. Bake for 30 minutes, stirring every 10 minutes. Pour onto waxed paper to cool. Store in airtight container.

Yield: 14 cups of snack mix

Simply sensational, Chinese Chicken Wings and Cheese Pockets are both enhanced by the fruity taste of jam.

CHINESE CHICKEN WINGS

- 1½ pounds chicken wings, disjointed and wingtips discarded
- ½ cup red plum jam
- 3 tablespoons soy sauce
- 3 to 4 drops hot pepper sauce
- 2 tablespoons prepared horseradish
- 1 tablespoon prepared mustard

Chinese hot mustard to serve

Preheat oven to 425 degrees. Place wings in a single layer on a baking sheet. Combine remaining ingredients and brush generously over wings. Bake 15 to 20 minutes, basting frequently. Serve with Chinese hot mustard, if desired.
Yield: about 20 chicken wings

CHEESE POCKETS

- 1 package (10 ounces) refrigerated prepared pizza dough
- ¼ cup strawberry jam
- ¾ cup grated sharp Cheddar cheese
- ¼ cup chopped green onion
- 5 slices bacon, cooked and crumbled
- ¼ cup chopped pecans

Preheat oven to 400 degrees. Unroll pizza dough and cut into 12 equal pieces. Place one teaspoon jam on each piece of dough. Top with cheese, green onion, bacon, and pecans. Brush edges of dough with water. Fold dough over filling and seal edges with fork. Place pockets on a lightly greased baking sheet. Bake 12 to 15 minutes or until golden brown. Serve warm.
Yield: 12 pockets

Freshly baked Soft Breadsticks and smoky Madeira Cheese Spread are great go-togethers for get-togethers!

SOFT BREADSTICKS

- 1 package active dry yeast
- 1½ cups warm water
- 2 tablespoons granulated sugar
- 1¼ teaspoons salt
- 4½ cups all-purpose flour
- 1 egg
- 1 tablespoon water
- Coarse salt or margarita salt

In large mixing bowl, combine yeast, 1½ cups warm water, sugar, and 1¼ teaspoons salt. Stir to dissolve and allow to sit 5 minutes. Gradually stir in flour, blending well to make a smooth dough. Turn out dough on a lightly floured surface and knead until smooth and elastic, 8 to 10 minutes. Divide dough into 28 equal pieces. Roll each piece into an approximately 8 x ¼-inch breadstick. Place on a greased baking sheet.

In a small bowl combine egg with 1 tablespoon water. Brush mixture over breadsticks and sprinkle with coarse salt. Cover and let rise 25 minutes.

Preheat oven to 425 degrees. Bake 15 to 20 minutes or until brown. Remove from pan and cool on wire rack.
Yield: 28 breadsticks

MADEIRA CHEESE SPREAD

- ½ cup Madeira wine
- ⅓ cup butter, melted
- 14 ounces Gouda cheese
- 1 cup sour cream
- 1 teaspoon salt
- ⅛ teaspoon cayenne pepper

In a small bowl, combine wine and butter. In a food processor or blender, combine cheese, sour cream, salt, and cayenne pepper. Process until smooth. With motor running, gradually add wine mixture, blending until smooth. Refrigerate 24 hours before serving to allow flavors to blend.
Yield: about 2½ cups of spread

Gougere is a hearty bread flavored with Cheddar and Swiss cheeses and hot jalapeño peppers.

GOUGERE

- ½ cup butter or margarine
- 1¼ cups all-purpose flour
- 4 eggs
- 3 cups grated sharp Cheddar cheese
- 1 cup grated Swiss cheese
- ½ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 1 garlic clove, minced
- 2 jalapeño peppers, chopped
- ¼ cup chopped onion
- ⅛ teaspoon cayenne pepper

Preheat oven to 375 degrees. In a medium saucepan, melt butter over medium heat. Add flour and stir until mixture forms a ball. Remove from heat and continue stirring until mixture cools. Beat in eggs, one at a time, stirring until mixture is slightly glossy and smooth. Stir in remaining ingredients. Pour batter into a greased 10-inch iron skillet. Bake 40 to 45 minutes or until golden brown. Cut bread into slices to serve.

Yield: about 32 slices of bread

Garlic lovers will adore Nutty Garlic Cheese Spread! Toasted almonds enhance the surprisingly mild flavor of the oven-roasted garlic.

NUTTY GARLIC CHEESE SPREAD

- 3 heads (about 30 cloves) garlic, peeled
- 2 tablespoons vegetable oil
- 2 teaspoons white wine vinegar
- 1½ teaspoons Worcestershire sauce
- 1 package (8 ounces) cream cheese, softened
- 1¼ cups slivered almonds, toasted and finely chopped
- 1 cup sour cream
- ¼ cup chopped fresh parsley
- ½ teaspoon dry mustard
- ½ teaspoon dried oregano leaves
- ½ teaspoon salt
- ¼ teaspoon ground white pepper

Crackers or bread to serve

Preheat oven to 300 degrees. Place garlic and oil in a shallow baking dish, stirring until well coated. Bake 30 minutes or until light brown. Drain garlic on paper towels and cool completely.

In a blender or food processor fitted with a steel blade, process garlic, vinegar, and Worcestershire sauce until garlic is finely chopped. In a medium bowl, beat cream cheese until smooth. Stir in garlic mixture and remaining ingredients until thoroughly blended. Cover and refrigerate 8 hours or overnight. To serve, bring to room temperature and serve with crackers or bread.

Yield: about 3 cups of spread

Caraway Wafers and Marinated Olives are tempting nibblers for parties — and they add a Continental flair when served with a meal.

CARAWAY WAFERS

- 1 cup all-purpose flour
- 1 teaspoon dry mustard
- ¼ teaspoon salt
- ½ cup grated Swiss cheese
- ½ teaspoon paprika
- ¼ teaspoon cayenne pepper
- 2 teaspoons caraway seed
- ⅓ cup butter or margarine, softened
- 1 teaspoon Worcestershire sauce
- 3 tablespoons cold water
- Paprika

Preheat oven to 425 degrees. Sift flour, mustard, and salt into bowl. Stir in cheese, ½ teaspoon paprika, cayenne, and caraway seed. Cut in butter until mixture resembles coarse meal. Add Worcestershire and water; blend with a fork until dough holds together, adding more water if necessary. Form into a ball.

On a lightly floured surface, roll out dough to ⅛-inch thickness and cut out using a 1½-inch biscuit cutter. Place on an ungreased baking sheet. Sprinkle with paprika. Bake for 5 to 7 minutes or until lightly browned.

Yield: approx. 4 dozen wafers

MARINATED OLIVES

These stuffed olives fortified with vinegar and herbs give an everyday treat party flavor. Recipe doubles easily for larger crowds.

- 1 jar (8 ounces) green olives stuffed with pimientos, drained
- ¼ cup tarragon wine vinegar
- 1 tablespoon dried chives
- ¼ cup olive oil
- 1 clove garlic, minced
- ¼ teaspoon whole black peppercorns

Place olives in a glass container with a lid. Combine remaining ingredients and pour over olives. Cap jar and shake to coat olives well. Marinate at room temperature 2 days, shaking jar daily. Drain before serving.

Yield: about 1 cup of olives

Inspired by a south-of-the-border favorite, Tortilla Roll-ups are as much fun to make as they are to eat. Creamy guacamole is the perfect complement.

TORTILLA ROLL-UPS

These are so easy to make ahead. Have them waiting in the refrigerator ready to top with our creamy guacamole just before serving.

- 1 package (8 ounces) cream cheese, softened
- ⅓ cup chunky salsa
- ¼ cup chopped green onion
- ½ teaspoon garlic salt
- ½ teaspoon chili powder
- 12 (6-inch) flour tortillas
- Guacamole (recipe follows)
- Small red chili peppers, optional

Beat cream cheese until smooth. Add salsa, green onion, garlic salt, and chili powder, mixing well.

Spread a heaping tablespoon of the cream cheese mixture on each tortilla. Roll up each tortilla tightly, jelly-roll fashion, and place seam side down on a baking sheet. Cover and chill at least 2 hours. Slice each roll into 4 pieces. Top each appetizer with a small amount of guacamole and a small red chili pepper, if desired. Serve with additional guacamole.

Yield: 4 dozen roll-ups

GUACAMOLE

- 2 ripe avocados, mashed (about 1 cup)
- ⅓ cup mayonnaise
- 2 tablespoons lemon juice
- ¼ cup chopped black olives
- 2 tablespoons grated onion
- 1 clove garlic, minced
- 1 teaspoon salt
- ¼ teaspoon chili powder
- Dash cayenne pepper

Using a food processor or blender, process all ingredients until creamy. Chill. Use as topping for Tortilla Roll-ups.

Layered Crab Taco Dip is a delectable medley of crabmeat, vegetables, and other tasty ingredients. When served with corn chips, the dip is almost a meal by itself!

LAYERED CRAB TACO DIP

- 2 cans (6 ounces each) lump crabmeat, drained
- 2 green onions, minced
- ½ cup diced cucumber
- ½ cup diced red onion
- 1 medium tomato, finely chopped
- 2 tablespoons minced fresh parsley
- ¼ cup lime juice
- ¼ cup lemon juice
- ¼ cup orange juice
- Salt and freshly ground pepper
- 2 packages (8 ounces each) cream cheese, softened
- ¼ cup mayonnaise
- 1 avocado, peeled, seeded, and diced

Tortilla chips to serve

In a glass bowl, combine crabmeat, green onions, cucumber, red onion, tomato, and parsley. In a small bowl, combine juices, stir into crab mixture. Salt and pepper to taste. Cover and refrigerate at least 6 hours or overnight.

Combine cream cheese and mayonnaise, blending well. Spread mixture over the bottom of a serving platter. Spread avocado over cream cheese mixture. Drain crab mixture, pressing out as much moisture as possible. Spread mixture over avocado. Serve with tortilla chips.

Yield: about 5¾ cups of dip

Livened up with nuts and seasonings, Spice Cheese Mold and Crunchy Snack Mix will jazz up any occasion.

SPICE CHEESE MOLD

A blend of cheeses with the bite of jalapeño peppers and hot-flavored pecans.

- 2 (8-ounce) packages cream cheese, softened
- 8 ounces sharp Cheddar cheese, softened
- 8 ounces Monterey Jack cheese with jalapeño peppers, softened
- 3 dashes Tabasco® sauce
- 1¼ cups Spicy Pecans (recipe on last page)

In a food processor or blender, combine cheeses and Tabasco®. Process until well blended. Place mixture in a bowl and add ¾ cup chopped Spicy Pecans. Form into a large ball or mold in a 1-quart round bowl. Cover tightly and refrigerate overnight. When ready to serve, remove from refrigerator and garnish with remaining Spicy Pecans. Serve with fresh grapes and assorted crackers.
Yield: 24 servings

CRUNCHY SNACK MIX

Here is our version of the traditional cereal snack mix. This mixture freezes well, so it may be made in advance.

- ½ cup butter or margarine, melted
- 1 package Caesar garlic cheese salad dressing mix
- 1 tablespoon Worcestershire sauce
- 1 teaspoon seasoned salt
- 4 cups bite-size shredded wheat cereal
- 3 cups chow mein noodles
- 2 cups unblanched whole almonds
- 2 cups walnut halves

Preheat oven to 250 degrees. In a small bowl, combine butter, salad dressing mix, Worcestershire, and seasoned salt; stir to blend. In a large bowl, combine the remaining ingredients. Pour butter mixture over cereal mixture, stirring until thoroughly coated. Pour onto a baking sheet and bake for 1 hour, stirring every 15 minutes. Store in a tightly sealed container.
Yield: 11 cups of snack mix

MARMALADE CHEESE TARTS

The tangy flavors of marmalade and Cheddar cheese are a winning combination. Definitely give these a try.

- 1 cup butter, softened
- 2 cups all-purpose flour
- 1 cup grated sharp Cheddar cheese
- ¾ cup orange marmalade
- 1 egg, lightly beaten

In a medium mixing bowl, combine butter, flour, and cheese. Knead until well combined. Wrap dough in plastic wrap and refrigerate 1 hour.

Preheat oven to 350 degrees. On a lightly floured surface, use a floured rolling pin to roll out dough to ⅛-inch thickness. Cut out dough using a 2-inch round cookie cutter. Place about ½ teaspoon marmalade in center of each circle of dough. Fold dough in half and seal edges by pressing with a fork. Transfer tarts to ungreased baking sheets and brush tops with egg. Bake 10 to 15 minutes or until tarts are set and lightly browned. Remove from pans and cool on wire racks.

Yield: about 5 dozen tarts

BROCCOLI DIP

The special combination of flavors makes this a light and refreshing dip.

- 1 package (10 ounces) frozen chopped broccoli, thawed and drained
- ½ cup minced parsley
- ½ cup chopped green onions
- 2 celery stalks, chopped
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Greek seasoning
- 1 cup sour cream
- 1 cup mayonnaise
- 1 tablespoon lemon juice
- 1 loaf (1 pound) round Hawaiian bread

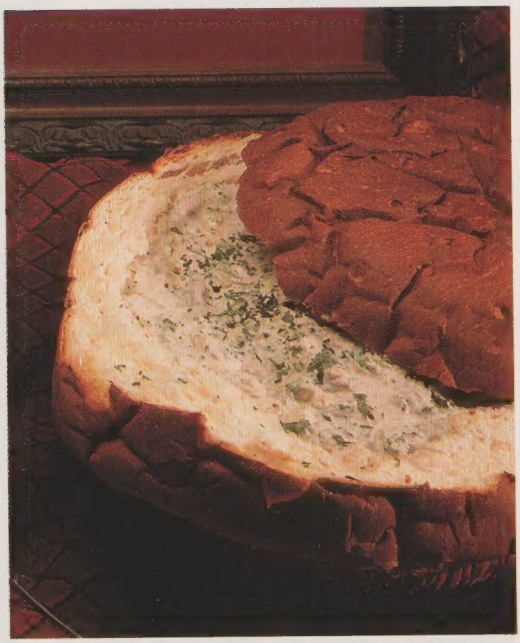
Crackers to serve (optional)

In a large mixing bowl, combine first nine ingredients. Blend well and refrigerate overnight.

Before serving, cut the top off the loaf of bread. Hollow out the inside of the bread leaving about a 1-inch shell of bread. Tear bread from inside of loaf into bite-size pieces. Spread bread pieces on an ungreased baking sheet and toast lightly.

Fill hollowed-out round bread with dip. Serve dip with toasted bread or crackers.

Yield: about 3½ cups of dip



Good to eat anytime, Marmalade Cheese Tarts and Broccoli Dip make great party fare, too!

CREAM CHEESE GRAPES

- 1 package (8 ounces) cream cheese, softened
- 2 tablespoons mayonnaise
- 1 pound seedless grapes
- 1½ cups finely chopped toasted pecans

In a medium mixing bowl, combine cream cheese and mayonnaise, beating until smooth. Add grapes to cream cheese and stir gently just until coated. Spread pecans on a large sheet of waxed paper. Roll the cheese-coated grapes in the pecans until well coated. Place grapes on a baking sheet and chill at least 1 hour. If desired, arrange on a serving platter in the shape of a grape cluster and garnish with grapevine twigs and silk leaves.

Yield: about 6 dozen grapes

FRUIT WREATH WITH SWEET CHEESE DIP

A pretty tray of fruit and dip is really quick and easy party fare. The wreath may be prepared ahead of time, but keep the cut fruit fresh by sprinkling with lemon juice.

- 2 packages (8 ounces each) cream cheese, softened
- 1 jar (7 ounces) marshmallow cream
- ¼ cup milk
- 1½ teaspoons vanilla extract
- ½ teaspoon ground nutmeg

Assorted fruits to serve

In a medium mixing bowl, combine cream cheese, marshmallow cream, milk, vanilla, and nutmeg, beating until smooth.

Place dip in a serving bowl. Arrange fruit around bowl.

Yield: about 3½ cups of dip

Refreshingly light and festive, Cream Cheese Grapes *(top)* and Fruit Wreath with Sweet Cheese Dip are almost too pretty to eat!

You'll want to make plenty of these crowd-pleasers: *(clockwise from top left)* Monterey Cheese Crisps, Sugared Walnuts, and Spicy Pecans.

MONTEREY CHEESE CRISPS

You won't believe how easy these are to make. A sprinkle of cayenne pepper gives them an added bite.

1 pound Monterey Jack cheese, softened (use only Monterey Jack cheese)
Cayenne pepper or chili powder

Cut cheese into ¼-inch thick slices; then cut slices into circles, using a 1½-inch round cookie cutter. Place cheese rounds 3 inches apart on a non-stick baking sheet (cheese will spread while baking). Sprinkle with cayenne or chili powder.

Bake in a preheated 400 degree oven for 10 minutes or until golden brown. (Do not overbake.)

Remove crisps with a spatula and cool on paper towels. Store in airtight container.

Yield: 36 to 42 crisps

SUGARED WALNUTS

A brown sugar coating makes these crispy nuts a sweet treat for the holidays.

8 cups water
4 cups English walnut halves
½ cup light brown sugar, firmly packed
Vegetable oil
Salt

In a large pan, bring water to a boil. Add walnuts and boil for 1 minute. Drain nuts and rinse in very hot water; drain again. Place warm nuts in a bowl and add sugar. Stir until sugar is melted.

In a heavy skillet, heat 1 inch of oil to 320 degrees on a candy thermometer. Cook 2 cups of nuts at a time for 3 to 4 minutes. (Do not overcook.) Drain on paper towels. Store in airtight container.

Yield: 4 cups

SPICY PECANS

Your guests will beg for more of these, so bake plenty to serve and to give to friends.

½ cup butter
3 tablespoons A-1® steak sauce
6 dashes Tabasco® sauce
4 cups pecan halves
Cajun seasoning

Melt butter in a large baking sheet in a preheated 200 degree oven. Add steak sauce and Tabasco®; stir in nuts. Spread nuts out on baking sheet and bake for 1 hour. Stir often while baking. Drain on paper towels and sprinkle with Cajun seasoning. Store in airtight container.

Yield: 4 cups

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